

adding, in their place, the words "FAA Order 7400.9G".

#### **§ 71.79 [Amended]**

10. Section 71.79 is amended by removing the words "FAA Order 7400.9F" and adding, in their place, the words "FAA Order 7400.9G".

#### **§ 71.901 [Amended]**

11. Paragraph (a) of § 71.901 is amended by removing the words "FAA Order 7400.9F" and adding, in their place, the words "FAA Order 7400.9G".

Issued in Washington, DC, September 3, 1999.

**Reginald C. Matthews,**

*Manager, Airspace and Rules Division.*

[FR Doc. 99-23931 Filed 9-16-99; 8:45 am]

BILLING CODE 4910-13-P

## **DEPARTMENT OF TRANSPORTATION**

### **Federal Aviation Administration**

#### **14 CFR Part 71**

[Airspace Docket No. 99-AGL-31]

#### **Modification of Class E Airspace, Sheridan, IN**

**AGENCY:** Federal Aviation Administration (FAA) DOT.

**ACTION:** Final rule; suspension of effectiveness.

**SUMMARY:** This action suspends the effectiveness of a final rule that was published in the **Federal Register** on Wednesday, August 25, 1999 (64 FR 46267), Airspace Docket No. 99-AGL-31. The final rule modified Class E Airspace at Sheridan, IN.

**EFFECTIVE DATE:** Effective September 17, 1999 the final rule amendments published August 25, 1999 (64 FR 46267) are suspended until 0901 UTC, November 4, 1999.

**FOR FURTHER INFORMATION CONTACT:** Annette Davis, Air Traffic Division, Airspace Branch, AGL-520, Federal Aviation Administration, 2300 East Devon Avenue, Des Plaines, IL 60018, telephone (847) 294-7477.

#### **SUPPLEMENTARY INFORMATION:**

##### **History**

Federal Register Document 99-22067, Airspace Docket No. 99-AGL-31, published on August 25, 1999 (64 FR 46267), modified Class E Airspace at Sheridan, IN. An incorrect effective date was published for this airspace action. This action corrects that error.

Issued in Des Plaines, IL on August 30, 1999.

**Christopher R. Blum.**

*Manager, Air Traffic Division.*

[FR Doc. 99-23941 Filed 9-16-99; 8:45 am]

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## **DEPARTMENT OF HEALTH AND HUMAN SERVICES**

### **Food and Drug Administration**

#### **21 CFR Part 101**

[Docket No. 98P-0968]

#### **Food Labeling: Declaration of Ingredients**

**AGENCY:** Food and Drug Administration, HHS.

**ACTION:** Final rule.

**SUMMARY:** The Food and Drug Administration (FDA) is amending its ingredient labeling regulations to permit the use of "and/or" labeling for the various fish species used in the production of certain processed seafood products, i.e., surimi and surimi-containing foods. This action responds to a petition submitted by the National Fisheries Institute (NFI) requesting more flexible ingredient labeling for the fish ingredients used in the production of surimi products. This rule will permit manufacturers of surimi and surimi-containing products to maintain a single label inventory identifying all of the fish species that are used in the manufacture of these products.

**DATES:** This rule is effective on September 17, 1999.

**FOR FURTHER INFORMATION CONTACT:** Linda J. McCollum, Center for Food Safety and Applied Nutrition (HFS-158), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, 202-205-5099.

#### **SUPPLEMENTARY INFORMATION:**

##### **I. Background**

In the **Federal Register** of April 9, 1999 (64 FR 17295), FDA published a proposal to amend the ingredient labeling regulations (hereinafter referred to as the April 9 proposal) to permit the use of "and/or" labeling for the various fish species used in the production of certain processed seafood products such as surimi and surimi-containing foods. The April 9 proposal responded to a citizen's petition submitted by NFI, which requested that FDA allow more flexible ingredient labeling for the fish ingredients used as a component in surimi production. NFI asserted that the use of "and/or" labeling would have

two advantages: (1) Reduce the economic burden on manufacturers of having to maintain extensive label inventories to account for all possible fish species or predominance combinations used and (2) enable manufacturers to effectively manage harvestable resources by allowing them to take advantage of the varying species and quantities of fish available at different times of the year. The petitioner also asserted that because the fish ingredients are thoroughly decharacterized during processing, the specific fish species used does not influence the nutritional content or product character, nor does it influence consumer-purchasing decisions.

In regard to the fish ingredients used to produce surimi, the NFI petition described them as refined myofibrillar protein products. The processing of the fish ingredients is such that the fish, regardless of species, are headed, gutted, filleted, skinned, deboned, and minced. The minced flesh is then washed and screened to decharacterize the tissue by removing blood, fat, pigments, and enzymes characteristic of the fish species, resulting in a slurry not recognizable as fish flesh. The fish ingredient used as a component of surimi is a washed, dehydrated slurry devoid of color, odor, texture, and taste. Surimi, an intermediate processed seafood product, is made by mixing cryoprotectants into the myofibrillar protein base then extruding it. It can be used fresh or stored frozen until processed further into seafood analog food products (Ref. 1).

Based on FDA's review of the information provided in the petition, and other information available to the agency describing the production of surimi, we tentatively found in the April 9 proposal that the use of "and/or" ingredient labeling for the declaration of the fish species in certain processed seafood products is consistent with other exceptions to the ingredient labeling requirements providing for "and/or" labeling. The agency also tentatively found that such labeling would not compromise the type or amount of information received by the consumer regarding surimi and surimi-containing foods. Consequently, in the April 9 proposal, FDA proposed to amend its ingredient labeling regulations to permit the use of "and/or" labeling for the fish ingredient present in surimi and surimi-containing foods. Specifically, the agency proposed that when processed seafood products contain fish protein ingredients consisting primarily of the myofibrillar protein fractions from one or more fish species and the manufacturer is unable